

SVKM's
D. J. Sanghvi College of Engineering

Program: B.Tech in Chemical Engineering

Academic Year: 2022

Duration: 3 hours

Date: 06.01.2023

Time: 10:30 am to 01:30 pm

Subject: Food Technology (Semester VII)

Marks: 75

Instructions: Candidates should read carefully the instructions printed on the question paper and on the cover page of the Answer Book, which is provided for their use.

- (1) This question paper contains ___2___ pages.
- (2) **All Questions are Compulsory.**
- (3) All questions carry equal marks.
- (4) **Answer to each new question is to be started on a fresh page.**
- (5) **Figures in the brackets on the right indicate full marks.**
- (6) **Assume suitable data wherever required, but justify it.**
- (7) Draw the neat labelled diagrams, wherever necessary.

Question No.		Max. Marks
Q1 (a)	What are the various processes carried out for raw material preparation? OR Explain D AND Z values	[08]
Q1 (b)	What is food fortification?	[7]
Q2 (a)	Discuss HTST and LTLT pasteurization of milk. OR Explain Retorting	[08] [08]
Q2 (b)	What are the two types of liquid-liquid emulsion? State the factors that determine the stability of emulsions.	[02] [05]
Q3 (a)	Effect of heat sterilization on food OR Compare plate and tube-and-shell heat exchangers for UHT processing.	[08] [08]
Q3 (b)	What are the main factors that control the growth and activity of micro-organisms in food fermentations?	[7]

Q4 (a)	Explain modified and controlled atmosphere storage OR Explain packaging materials for Modified atmosphere packaging	[08] [08]
Q4 (b)	Explain HACCP.	[07]
Q5 (a)	Explain manufacturing process for any two. i. Milk powder ii. bread iii. Tea	[05] [05] [05]
Q5 (b)	What is FSSA? What are key regulations of FSSA?	[05]

All the Best!

